



Make this dark fruit cake, full of fruit and nuts and this gay holiday pudding now and tuck them away to mellow for the festive season ahead.

Do Your Christmas Baking Early

Smart homemakers like to begin their Christmas shopping early and some extend this forethought to include food shopping too. Those of you with home freezers have no doubt discovered the merits of stocking up with holiday foods well ahead of time. Besides exceeding the extra expenditure over a longer period of time, this practice can save you a lot of last minute work and worry. Of course not all foods for the festive season require freezer space. Christmas cakes and plum puddings which should be made several weeks ahead of time for best flavor, will keep very well in air-tight containers or wrappers.

WAYS WITH FRUIT CAKE

1. Line pans with one thickness of aluminum foil. It is not necessary to grease the foil.
2. Lift the batter into the foil-lined pans with your hands and press down firmly with your palms. By doing this you get a very compact cake that is easy to slice into thin, perfect slices.
3. Crumble a piece of foil slightly and cover cake with this for about the first 1/2 of baking. This prevents the top of the cake from becoming over done.
4. Test for doneness. When baking time is almost up, touch the bottom of the fruit cake pan with your dampened finger. If there is a sizzle, the cake is done. If not, bake a little longer.
5. For a smooth top. Save about 1 cup of the batter before adding fruit and nuts. When the cake is in the pan, spread smooth batter over top. This makes icing easier.
6. Be sure to flour the fruit with some of the flour required in the recipe. Use about 1 cup of flour. This will keep the fruit from sliding.
7. Allow baked cakes to stand in pan until almost cold. Remove cakes from pans and let stand on cake cooler until the following day; keep covered with a clean towel.
8. Leave aluminum foil or brown paper in which cake was baked, around the cake. Wrap cold cake in aluminum foil and store in tightly covered container.
9. If your fruit has dried out, place it in a sieve and steam over boiling water to soften before using in cake.

Page 8 RURAL ALBERTA

This Week's Food Editor



MARJORIE STARR, is a native of Edmonton and a graduate in home economics from the University of Alberta. She served on the staff of the Edmonton Community and from 1941 to 1942 was head dietitian at the Charles Cammell Indian Hospital in Edmonton. From 1942 to 1946 she was home service director for Northwestern, British Columbia. She is currently in charge of the food service at the present position. For the past four years her ability in food preparation and home management has been evident through television appearances as hostess for "Cooking Magic".

paper or foil and place in a tight container; moisten the cloth or pour liquor over the cake two or three times during the aging period.

9. To decorate ripened cakes, arrange nuts and candied fruits in the design desired. Cover cake and decorations with glass. Allow glass to dry before packing or serving. Fruit cakes should be ripened several weeks before glazing.

10. If your fruit has dried out, place it in a sieve and steam over boiling water to soften before using in cake.

- ### DARK FRUIT CAKE
- | | |
|----------------------------|----------------------------------|
| 1 lb. candied pineapple | 2 cups sifted all purpose flour |
| 1/2 lb. candied cherries | 1/2 tsp. mace |
| 1/2 lb. candied citron | 1/2 tsp. cinnamon |
| 1/2 lb. candied lemon peel | 1/2 tsp. baking soda |
| 1 lb. candied orange peel | 5 eggs |
| 1 lb. golden raisins | 1 tsp. almond flavoring |
| 1/2 lb. seeded raisins | 1/2 lb. butter or margarine |
| 1/2 cup currants | 1 cup sugar |
| 1/2 cup dark rum | 1 cup brown sugar, firmly packed |
| 1/2 cup brandy or sherry | |
| 1 lb. blanched almonds | |

Prepare the fruits and nuts the day before. Cut the citron, orange and lemon peel in very thin strips; the cherries in half, and the pineapple in thin wedges. Pick over the raisins to remove any stray stems or seeds, add currants and soak both overnight in the sherry, rum or brandy. Cut up the nuts coarsely. Sift the flour and then measure 1 1/2 cups of flour. Sift again with the spices and soda. Take the remaining half cup of flour and mix up with fruit and nuts in large bowl. Beat the eggs slightly. Combine milk and almond flavoring. Cream the butter or margarine until soft. Then gradually work in the white sugar and then the brown sugar until the mixture is light and fluffy. Stir in the eggs, mixing all very thoroughly. Pour the batter over the fruit mixture and mix extremely well, using both hands. Lift the batter into the greased, lined pans and bake at 275° F. according to the following chart:

10 inch tube pan: Use all batter; bake 3 hrs. 15 min.; yield — 1 large cake.

8x5x3 1/2 bread pans: 1/2 of batter in each; bake 2 hrs. 15 min.; yield — 2 med. cakes.

1 lb. coffee cans: 1/2 of batter in each; bake 2 hrs. 15 min.; yield — 4 cakes.

4 1/2x3 1/2 bread pans: Fill each 1/2 full; bake 1 hr.; yield — 16 small cakes.

Standard custard cups: Fill each 1/2 full; bake 1 hr.; yield — 26 small, round cakes.

See Page 7

"First In Community Service"

PEMBINA NEWS ADVERTISER AND WESTERN WEEKLY SUPPLEMENT

10¢ PER COPY

VOL. 7 NO. 44 NOVEMBER 21, 1952 A. Playford, Publisher Box 120, Drayton Valley.

Drayton Valley Business Expands

Two new places of business will soon open in Drayton Valley, they are the Melchior store under the management of Mr. Mike Dayak and the opening of another new business establishment under the direction of Mr. Emil Elin and Mr. Ed. Pukarins in the former Valley Department Store building.

The Melchior Store is well under way towards completion and Mr. Dayak expects that they will start moving in their stock very shortly, and he is still expecting to have his opening early in December. This fine store, with its many lines to attract all thrifty shoppers, and particularly those in farming areas will be a very welcome addition to the business sector of Drayton Valley. It, too, will

go a long way towards helping the rural folk to find the solution to all their shopping problems right here in Drayton Valley, which is becoming more and more a shopping centre for a very wide district.

In the other new business ventures that Mr. Elin and Mr. Pukarins are undertaking, Valley Furniture and Appliances, they will be selling both new and used furniture and appliances. They say they are in the market for used appliances and furniture which they will buy both before and after their store opening on December 1st.

At a recent Chamber of Commerce meeting a committee was appointed to begin work

Cont. on page 5, Col. 4.

Home & School Meeting

Eight out of town speakers and three local speakers will take part in "Career Night" to be held at the Frank Melchior High School, Monday, November 25 at 8 P.M.

All parents and high school students from grades nine to twelve inclusive are invited to attend the session which have been arranged by the Home and School Association and the high school principal, T. McMahon with the co-operation of the Department of Education. Following a brief introduction, the speakers will each be allotted a classroom where they will discuss fully the career which they represent with interested students and parents. There will be two 45 minute periods, separated by a 15 minute coffee break. This will enable each student to obtain information on two careers of his choice. The speaker will be Miss D. Dale, Student Counselling Services, University of Alberta; Business Training and Office Occupations, Mr. J. Price, Principal of McTavish Business College; Edmonton; Technological Training, Mr. W. Hobden, Supervisor of Technical Division, Northern Alberta Institute of Technology.

Edmonton, Alberta; Apprenticeship Training (Trade Training); Mr. F. Whittle, Director, Apprenticeship Board, Department of Labor, Edmonton; Armed Services, T. J. McLaughlin, Career Counsellor, R.C.A.F., Edmonton; Teaching Profession, W. Pilkington, Assistant to the Dean, Faculty of Education, University of Alberta; Economics, Nanette M. Quinn, or nominee, Director of Human Resources, Department of Health, Calgary; Occupations in General (Specific occupations not covered by the above speakers); Mr. G. L. Peers, Assistant Supervisor of Guidance, Guidance Branch, Department of Education, Edmonton.

Mr. G. W. McLaughlin, Manager of the Drayton Valley Royal Bank, speaking on banking.

Corporal Helander, R.C.M.P. and Dave Burns, Drayton Valley Field Supervisor of Pan American, Engineering in the Oil industry.

This will be a most interesting and informative meeting and all interested persons are urged to attend.

Drayton Valley Curling Club

CURLING SEASON OPENING.

The 1952 curling season will officially open on Friday, November 23 with an OPEN MIXED SPEL, entered for this event will be accepted by phoning Al Casey at 542-3097 or 542-3102.

At the recent General Meeting of the curling club Howard Garbay was elected President, Ken Walters Vice-President and Roy Sted as Treasurer. Those elected to the Curling Club Board included: Billy Ross, Lloyd McKean, Bill McMahon, Bill Gould, Al Casey, and Lorne Bartley, the above will discuss the curling club activities for the following year.

Mens Rinks for Club competition will be selected in the following manner, a Skip will select his Third and the balance of the rink will be drawn from a hat. Those wishing to curl for the 62-63 season should get in contact with anyone of the curling club executive before the 23 of November.

Fees for the 62-63 season will be as follows:
Regular Membership—\$35.00
\$25.00 for out-of-town rinks.
one game / week — \$20.00
Ladies Membership — \$10.00
High School — \$4.00

Ice will be rented when available at \$1.00 per sheet for those interested in setting these problems on the ice.

The Coffee counter will be under the supervision of Bill Stodgess, with the Ladies Club and all other available hands helping.

The men Open Bantam Games have been set for the month of February to the 2nd, of March.



MISS BETTY MARLENE SCHOLZE. Photo by Jacob Stedlin. This is what Miss Betty Marlene Scholze really looks like. She is an attractive young lady, even if last week we did bring up the whole picture black and dark as a result of some slightly wrong technique in the darkroom. When we had the front plate shot onto the plate and found it wasn't running right the day was too far spent and the deadline was too close to re-shoot it again. Our apologies to all concerned, and particularly to Miss Betty.

Social Credit Nominating Convention

In the Stony Plain Community Centre on Wednesday, eighty accredited delegates from the Barhead, Lac Ste. Anne, St. Albert, Fernhill, Edson, and Stony Plain areas of the Jasper-Edson Federal Riding named Sarr Peter Smith of Hinton the Social Credit Candidate. Walter Kuhl of Spruce Grove and a former M.P., for the Riding for 14 years was also nominated.

Officers for the Executive for the Federal Riding were elected as follows: President—Julius Wesenberg of Myrny Lake; First Vice Pres.—John Jensen, Stony Plain; Second Vice President—R. B. Brandt, Violet Grove and third Vice President—Ed Saville Villeneuve.

Hon. N. A. Willmore, Minister of Lands and Forests and M. L. A. for Edson presented Charles Stodgess of Peers, an autographed framed photograph of Premier E. C. Manning in recognition of his faithful work as secretary-treasurer of the Jasper-Edson Federal Riding and the Edson Provincial Constituency, for nearly 20 years.

At a public meeting in the evening Hon. A. J. Hooke and E. F. Smith gave addresses. Mr. Smith's address was on the subject of the Second World War, following which he became a sales manager. Five years ago he went to Hinton where he owns and manages a Motel and trailer park.

Hon. A. J. Hooke, Minister of Municipal Affairs in speaking on taxes stated that in 1951 Alberta taxpayers paid a machine tax of \$1.00 per machine.

TOWN OF DRAYTON VALLEY PUBLIC NOTICE

IT IS THAT TIME OF YEAR AGAIN WHEN YOUNGSTERS ARE SEARCHING FOR LIKELY PLACES TO USE FOR SKATING AND SLIDING. IN THE PAST, AND NOT TOO DISTANT PAST - GOONS FOR SLIDING AND SKATING HAVE BEEN REPORTED. IT IS TO BE NOTED THAT AT NO TIME IS THE SWEETWATER LAKE A SAFE AND PROPER PLACE FOR CHILDREN TO PLAY.

ALL PARENTS ARE ASKED TO COOPERATE WITH THE TOWN OFFICIALS BY IMPRESSING UPON THEIR YOUNGSTERS THE HAZARDS AND DANGERS OF PLAYING AT AND ON THE SWEETWATER LAKE.

IT IS SINCERELY HOPED THAT ALL REALIZE THE IMPORTANCE OF THIS MESSAGE AND HELP IT TO INSURE THAT NO ONE BECOMES A VICTIM OF THESE DANGERS.

Town of Drayton Valley
20th November, 1952
W. G. Johansson
Secretary-Treasurer

Left to right: Award Trophy winners, left to right: Mr. Mike Dayak, Emma Jensen, Betty McMahon, Christine Burt, Lloyd Matlock, Jackie Harker, and Charlie Swab. Photo by Jacob's Studio.

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CANADA NO. 2
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WHITE HAT
79c lb.



CAKE MIX
EARLY AMERICAN
2/79c



FOWL
SHAMOCK CUT UP
35c lb.

UNITED CHURCH NEWS (Cont. from page 4, Col. 5)

Each congregation and a great welcome awaits him. We are glad that he has recovered as well from his recent illness. Drayton Valley United Church has had 2 minutes prior to the Rev. Rodolph MacDonald. The Rev. W. H. Seyen and Rev. A. B. Fox Wright have both contributed greatly to the life and well being of Drayton Valley.

There will be a service of Baptism at Drayton Valley United Church on Sunday December 9th and all persons who desire the Sacrament of Baptism for their children should contact the Rev. R. MacDonald.

Mr. Dave Johnston, member of session at Drayton Valley United Church, has been elected chairman of the Christian Education Committee and within his care are the Sunday School and Nursery School. It is on Sunday at 7 P.M. under Mr. and Mrs. Stewart Cameron. G.O.P.T. on Monday at 7 P.M. under Mrs. Dixon and Mrs. Helen Couch. Epiphany on Wednesday

at 4 P.M. under Miss Jean Campbell and Mrs. Wilma Stevens. Tyros on Wednesday at 6:30 P.M. under Mrs. Don Campbell. Mr. Ron Horvath and Mr. Roy Stevens. Junior Choir on Thursday at 5 P.M. under Mrs. Ritten and Mr. R. de Vries. A.O.T.S. monthly at 6:00 P.M. under Mrs. J. Samson and Mr. Lionel Lang.

All Protestant congregations in Drayton Valley are invited to attend the United Church at 8 P.M. on Friday November 30th when the Rev. John Sorochin, district secretary will show a film telling some of the story of the world wide work of the Canadian Bible Society. Every one is welcome. This promises to be an exciting and interesting evening.

A.O.T.S. men's club of the United Church will meet for a pot luck supper at 6:30 P.M. on Thursday November 22nd in the Assembly Hall.

In the value of its production the pulp and paper industry has headed the list of Canadian wartime manufacturing industries for a quarter of a century.

COOKING MAGIC (Cont. from page 5, Col. 4)

2 tbsp. sugar
4 up. cornstarch
3 tbsp. apricot jam
1 1/2 cups sifted flour
1/2 tsp. salt
1 1/2 cups rolled oats
1 cup brown sugar
3/4 cup shortening

Combine pineapple, sugar, cornstarch and jam in saucepan and cook over medium gas flame until thick and clear, about 10 minutes. Cook. Combine flour, soda, salt, rolled oats and sugar. Cut in shortening until mixture resembles coarse meal. Spread half of flour mixture evenly over bottom of well-greased 9-inch square pan. Cover with cooled filling. Sprinkle remaining flour mixture evenly over top of filling. Bake in moderate oven (375°F.) 35 to 40 minutes. Cool in pan. Cut in 1 1/2 inch squares. Makes 36 squares.

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Dr. Stuart Cameron

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Oil Wives Meeting

by Mrs. B. Barr

The Drayton Valley Oilwives held their November meeting on the 12th in the Candler Room. There were 85 members present including 3 guests and 10 new members.

Eve Halawa, the president, brought the meeting to order. After much discussion it was decided that those who wished to exchange gifts could do so at the Xmas dinner meeting.

Mrs. Irene Braybrook, who has served for 3 1/2 years on the board of Official Oilwives International, has been transferred here from Edmonton. A very big welcome is extended to Irene, her husband Bill and their family.

The evening's entertainment was a take-off on the Moon Show called the "Moon Show". All the girls were from Alder Flats Participating were Doreen Foy (who drove over from Rocky Mountain House, after recently being transferred there), Dorothy Pollock, Eleanor Everenden, Len Murray, Anne Vance and Joanne Radd. These girls were terrific and everyone who takes over a programme for the evening everyone goes home in a very happy frame of mind.

CANADA POST OFFICE

POSTMASTER GENERAL ANNOUNCES STAMP PROGRAMME FOR 1963.

The Canada Post Office Department's programme of new stamp issues for 1963 was announced recently during a speech to the annual session of the Hamilton and Buffalo Philatelic Societies in Hamilton by the Honourable Min L. Finkelstein, Postmaster General. The programme as announced by the Postmaster General includes three commemorative and six regular issue stamps.

On February 4th, the 1c and 4c denominations of the new Queen Elizabeth II series will be released. The 5c and 9c stamps in this series will go on sale May 2nd. The first stamp in the series, the 5c denomination, was released last month.

A new 15c stamp will be issued on September 9th replacing the "Canoe" design presently in use. The new stamp shows four Canada Geese in full flight. The release of this stamp will mean that two Canadian stamps will have Canada Geese in their design and Mr. Finkelstein indicated that the present 7c stamp which now depicts a single Canada Goose, would be redesigned for release in 1964. The new \$1.00 stamp, which will go on sale to the public on June 14th depicts a scenic illustration of Canada's export markets.

Among the new stamps to be issued is a commemorative, which had previously been announced, honouring the birth of Sir Casimir Crowley. This stamp will be released on March 5th. Other commemoratives include a stamp honouring the northern explorer Sir Martin Frobisher to be released July 19th, and a stamp to commemorate the bicentennial of the opening of the first Post Office. It was later became the first office of Canada at Quebec City, Montreal and Three Rivers. This stamp goes on sale August 29th.

Homemakers' Hints

To keep part of the window free from frost to you can see the road or walk put a car front shield on the inside of the room

window.

A pair of mitts made out of an old Turkish towel are handy for cleaning window blinds and polishing furniture. To make them, just outline your hand on paper, cut out, tuck in an inch and one-half larger all

around, stitch and turn.

Save used plastic windows, curtains, etc., and sew them into bags for storing root vegetables and the like. To make them, keep especially well this way.

Attach a rubber suction cup to

the bottom of your pet's feeding pan to keep it from sliding around on the floor when the animal is eating.

Many a man has made a moon key out of himself by reaching for the wrong limb.

A woman died from burns in the explosion of dust from her vacuum cleaner which she threw into her furnace. Practically any dust—wood, flour, corn, starch, feather and more, suspended in the air, will explode on contact with heat.

Alberta Junior Citizen Award Winner

JUDITH WALTERS

Felger Colony, Murfreesboro of Leithbridge

Judith won her award for the unique contribution she made in the field of social integration. By word and deed she proved to members of her colony and to non-Felgerites, that it is possible to retain the traditional dress and customs that are integral to your profound beliefs, yet become a popular public school student.

In the Fall of 1961, Judith had to make a decision. Their colony school had to close. She had no alternative but to attend the large Kate Andrews Senior High School in Coldlake. Could Judith face these students fifteen miles from home—would they accept her in her traditional clothing? She was not worried about her school work for she had always been a good student. Judith with her quiet friendliness and understanding made a real place for herself at Kate Andrews. She modeled clothes she had made and acted as commentator at school fashion shows. She was the stenographer responsible for putting together the school year book. She sang in the school Glee Club. She passed her Grade 12 in one year and obtained a matriculation standing.

Judith is now attending Leithbridge Junior College where she is enrolled in Education. Judith has led the way for other members of her colony to continue their education in public schools. For her great contribution in the cause of social integration, we thank you Judith on behalf of all Albertans.



CALGARY POWER LTD.

Serving the province of Alberta

This is one of six announcements about the 1962 Alberta Junior Citizen Award winners. Calgary Power Ltd. gratefully acknowledges the active participation of Alberta's weekly newspaper editors, whose enthusiasm has done so much to make the Alberta Junior Citizen program possible. For this winner our special thanks go to Mrs. W. Andrews of Leithbridge who nominated Judith for the award.

SILVER WEDDING

The Silver Wedding Anniversary of Mr. and Mrs. Earl Kelly was celebrated on Saturday, November 17th, in the White School. The supper and dance was put on by the Davidson's and Kelly families.

There were many friends invited and a good time was had by all.

Credit Union Meeting

The Drayton Valley Savings and Credit Union Board of Directors held their November meeting recently. Two more applications for membership were accepted as well as two more loans approved.

Additional fund raising was discussed. It was decided to sell tickets on a Christmas Turkey.

D.V. Highlights

BY EDITH DEBY

The Women's Institute wishes to thank the ladies who contributed Christmas gifts for the use of patients at Oliver Hospital. All items were very suitable and most welcome.

We have been asked to announce that a free baby sitting service will be provided by the Anglican Parish Hall on Nov. 24 from 1:45 to 5 P.M. for mothers wishing to attend the United Church Tea and Bazaar. Miss Margaret Macdonald will be in charge.

Mr. Cliff Vandergift was in town last week end. For the last month he has been busy rounding up his cattle from the foothills west of his Turner Valley ranch. On Monday he was to attend the Central Alberta Radio Association meeting in Ponoka.

Mr. Don Tipper, who now works for Dome Petroleum, in Swan Hills was visiting his family this week end. We are glad to be able to report that so far Don has not been attacked by one of the fierce pizely bears which inhabit that area.

Mrs. Tom McLaughlin is very busy these days setting up the library for the High School.

The Glens, former residents of this area, have added to their already large holdings in Pincher Creek by buying the famous Ross Ranch north of Lundbreck.

Mr. Stewart Jenkins, Mrs. Bill's brother is visiting his sister at present. Mr. Jenkins lives on Vancouver Island.

Mr. and Mrs. M. Hamilton were the guests of Mr. and Mrs. Harry Whyte recently. Mr. Hamilton had been in the hospital for a time but was feeling much better at the time of their visit.

Mr. and Mrs. Walter Masure have been visiting relatives and friends in the district. The Masures live at Dawson Creek.

"When I was in New York, Tishob said, 'I saw a fellow drop his watch from the top of a tall building. Then he dove the elevator and ran out into the street to catch it.'"

"That sounds impossible," remarked his listener.

"Well the watch was slow."

THE NEW RELIABLES



ONLY CHEVROLET OFFERS THIS PROVEN PAY-OFF IN POWER, PERFORMANCE AND DEPENDABILITY

1963 Chevrolet trucks proved their mettle before they went on sale. To do this, 35 Chevrolet trucks were taken across the continent for a 2,000 mile shakedown run through some of the wildest terrain in North America—the Baja California peninsula in Mexico.

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This proven reliability is built into every '63 Chevrolet truck. Whether you run 'em cross-country or cross-town, '63 Chevs will deliver what they promise!

Get the facts today, from your local Chevrolet truck dealer, then you'll know—Chevrolet pays off!



'63 CHEVROLET TRUCKS

Be sure to see Bonanza on the CBC-TV network each Sunday. Check your local listing for channel and time.

McCartney Brothers Ltd. Breton, Alta.

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GANSKE'S WELDING SHOP

LOCATED NEXT TO POPULAR RIDGE TRAILER COURT (One mile west of D.V.)

SPECIALIZING IN PIPELINE FABRICATION & GENERAL WELDING

See Happy Howard Your Welding Man. We can weld anything except the Break of Dawn.



O.C.R.P. NEWS
(Cont. from page 1, Col. 19)
First week: Joan Heather, Jean
Sornik, Jean O'Brien, Miltie
Gambin and Doreen Harrison.

Second week: Helen Disney,
Marilyn Swales, Doreen Lillian,
Marilyn Powers and Rose Pate.

Third week: Eileen McManus,
Hilma Rasmussen, Aileen Olsen,
Lilly Mayhew and Cyra Devlin.

Fourth week: Vera Haggard,
Joan Pridgen, Louise Blakey,
Gladys McMorris and Margaret
Mason.

Fifth week: Della Duperron,
Marion Palmer, Pat Jenkins,
Bertha Simon and Betty Starling.

Two of our members, Lady
Madge Powers and Lady Myrtle
Powers, have moved away from
Drayton Valley and will be very
much missed, however, we wish
them every happiness in their
new homes.

Our Annual Turkey Bingo will
be held December 12th at the
22nd Community Hall. Come
and "be yourself" a Christmas
Turkey.

On November 10th, the Ladies
of the Royal Purple had the
pleasure of assisting the Brother
Elli at their installation of Of-
ficers with Dennis Deputy Grand
Exalted Ruler brother Jensen pre-
siding. Following the installa-

tion we were treated to a lovely
social evening with a turkey
supper and dance included.

Boxing News

Reported by Gordon Cross

This week we would like to ex-
tend an invitation to all who may
be interested in boxing. At you all
know the boys we have now are
among the top contenders in Can-
ada, but we are sure there are still
more boys here who could make a
very favorable showing, and may-

be bring home a few more champ-
ionships. Come on boys, we are
open to newcomers at all times.
The schedule we have is about 6
a.m. training with all novice
boys. This in most cases is suffi-
cient training for their first bout
with a boy of their own caliber.

The beginners box amongst each
other but are permitted to spar
only with the more experienced
boys. This permits the newcomer
to gain more knowledge at the ex-
perienced boxer has complete con-
trol of his gloves at all times, never
dipping any foot or injurious
punches.

Coming in March are the British
Empire Games at Weyburn, Sask.
We have been asked to enter
some of our boys as there is a

good possibility of some going to
the B.E.G.

This year boxing will no doubt
and fairly early as the Golden
Gloves, Northern Alberta Cham-
pionships and Provincial Cham-
pionships are to be held in Jan. Feb.
and March in order mentioned.
Followed by the B.E.G. Trials in
Weyburn at the end of March.

"Did you give your wife
that lecture on economy?"
"Yes."
"Any results?"
"I've got to give up smok-
ing."

Mr. Motorist!

NOW IS THE TIME TO WINTER-READY
YOUR CAR. BE PREPARED FOR
WINTER DRIVING

20-POINT SPECIAL! TUNE-UP



1. TEST AND RECORD ENGINE COMPRESSION
2. CLEAN, SET OR REPLACE SPARK PLUGS
3. CLEAN AND INSPECT HIGH TENSION WIRES
4. CLEAN, SET OR REPLACE DISTRIBUTOR POINTS
5. SYNCHRONIZE DISTRIBUTOR
6. TEST FUEL PUMP PRESSURE
7. RESET IGNITION TIMING
8. OVERHAUL CARBURETOR AND CHOKE
9. CHECK VALVUM ADVANCE
10. FREE UP MANIFOLD HEAT CONTROL
11. TEST STARTER OPERATION
12. TEST CONDITION OF BATTERY
13. CLEAN AND RESET VOLTAGE REGULATOR
14. ADJUST FAN BELT TENSION
15. CLEAN AND RE-OIL AIR CLEANER
16. CHECK EXHAUST SYSTEM
17. CHECK BRAKE ADJUSTMENT
18. CHECK WIPER AND WASHER OPERATION
19. TEST ALL LITES
20. CHECK HEATER & DEFROSTER OPERATION

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WEEK ENDING NOV. 17

7 P.M. LEAGUE
Colgate 25; Sanders 22; Haver-
cr 17; Hot Shot 16; Flint
Stones 25; Flakers 24.

9 P.M. LEAGUE
You All 16; Sparrows 25;
Bouncers 17; Ungodly 25;
Texicans 21; Sharks 25.

7 P.M. LEAGUE
Gunter Snipes 25; Jolly Beans
17; Jolly Five 12; Black Out
24; Dante 22; Top Hat 27.

9 P.M. LEAGUE
Marvle 25; Odell 17; 17;
Astron 24; Twilights 22;
Roy Dickie 17; Bob Belward
27.

9 P.M. LEAGUE
Valley Temors 23; Centaurs
25; Fire Ball 27; Dairy
Kings 21; A Squad 24; Jokers
9.

9 P.M. LEAGUE
Moon Shiners 23; Dunters 25;
Gunter Kings 25; Cobles 12;
Whirl Winds 27; Mialls 10.

MENS LEAGUE
9 P.M. LEAGUE
Bum Dums 25; Old Rams 25;
Samaras 20; Bull Eyes 12;
Home Towners 5; Tippers 22.

7 P.M. LEAGUE
Cannon 15; Colliers 19;
Yogi Bears 21; Bunkies 25;
Ramblers 27; Oliveiras 22-29;
Moguls 16; Lousy Five
25; Jim Dandies 18; Checkers
18; Oliveiras 21-27; Screw-
balls 19.

LADIES
AFTERNOON---
Cannon 15; Colliers 19;
Yogi Bears 21; Bunkies 25;
Ramblers 27; Oliveiras 22-29;
Moguls 16; Lousy Five
25; Jim Dandies 18; Checkers
18; Oliveiras 21-27; Screw-
balls 19.

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DRAYTON VALLEY

2 SHOWS DAILY - 7 & 9 P.M. Sat Matinee - 2 P.M.

Fr. Nov. 23 "SPLENDOR IN THE GRASS" Natalie Wood,
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Sat. Nov. 24 "TARZAN GOES TO INDIA" Jack Mahoney.

Sun. Nov. 25 "TARZAN GOES TO INDIA" 1st, the Flapjack
Boy with Gajendra King of Elephants, Colin,
Karl Malton, Dean Jagers.

Tues. Nov. 27 "PARADE" Troy Donahue, Cabell Cole, Robert,
Karl Malton, Dean Jagers.

Wed. Nov. 28 "PARADE" Comic Stevens, Diane McLean,
Sharon Huggins, Adelle, Techobler.

Thurs. Nov. 29 "SUMMER AND SMOKE" Laurence Harvey,
Geraldine Page, Techobler.

Fri. Nov. 30 "SUMMER AND SMOKE" Hal Wallis Productions.

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Toastmistress Club

A full program made an interest-
ing evening when the Toastmis-
tress Club held their regular
meeting at the Jade Cafe on
Nov. 13.

Club Representative Doreen Kerr
gave a complete report of the
Fall Conference at Red Deer.
A vote of appreciation was
presented, presented at the Con-
ference by the local branch,
was conducted for the members
unable to attend the Conference
Margaret Miller, Ruth McCusker,
Slatley Tolchard, Marie Abbott,
Doris Kerr, and Joan Grey took
part.

Muriel MacLure and Ruth Mc-
Cusker were featured speakers;
"Laugh and the world laughs
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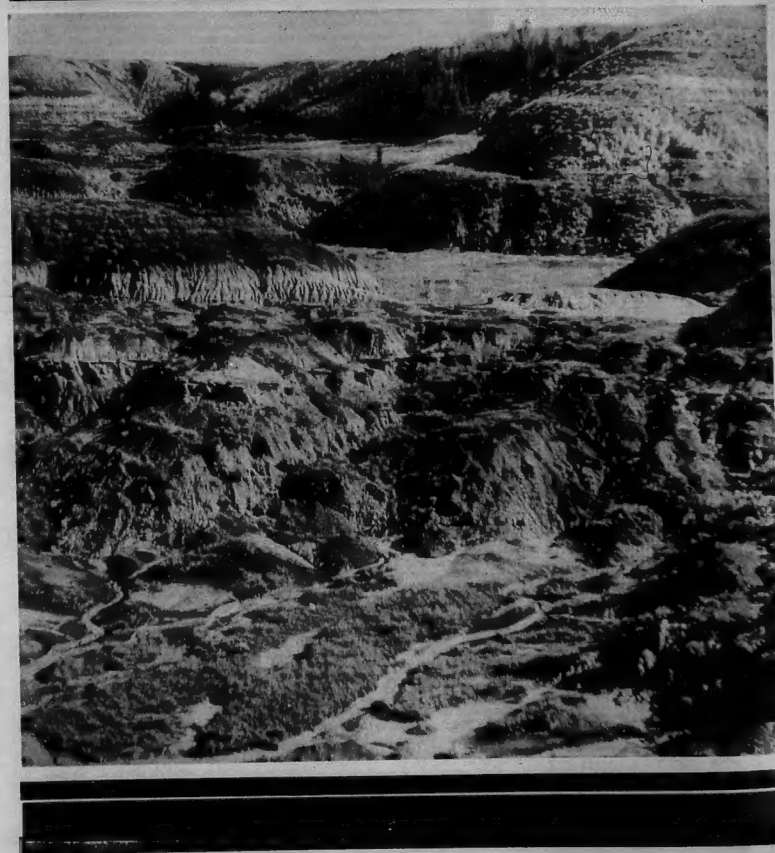
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WESTERN





In Quest of Truth

By REV. JOHN R. NIELSEN, B.A., B.D.

To the Lord our God belong mercies and forgivenesses, although we have rebelled against Him. Daniel 9:9.

In recent weeks, In Quest of Truth has received several requests to deal with particular topics. We are quite ready to do this as time and opportunity permit. And we invite our readers to address their requests concerning the interpretation of Scripture to us.

Today we will deal with a request sent in by Mr. McCubbin of Calgary. He writes: "I have always believed that God does not need to issue a special decree of forgiveness every time we sin. Will you please treat forgiveness in your column?"

This is an important topic, and of significant importance to everyone. We shall therefore oblige.

WORD STUDY, OLD TESTAMENT.

Forgiveness is expressed in the Hebrew by the words KAPHAR, NASA, and SALACH. These words appear in the sense of forgive or pardon a total of 72 times. SALACH is the most important of the three.

The basic meaning of KAPHAR is to cover. We dealt at length with this word in our study of the concept of atonement. (WWS Aug. 5, 1962). KAPHAR means to forgive or pardon in the sense of making an atonement or covering for sin. It is used only four times in the sense of forgive.

NASA primarily means to lift up. Frequently the Old Testament states that someone lifted up his head, his hands, his voice, etc. Frequently it means to lift up, and to carry, as a burden. In this sense it means to forgive — that is, to bear the guilt of someone.

Most important of the three is SALACH. The etymology of this word is not known. From its similarity to the Accadian SALAHU, some scholars have thought it means to sprinkle. Others find a similarity with the Hebrew SHALACH, to send away, to let go. The Septuagint Greek Version of OT translates the word to mean show mercy.

In the Old Testament SALACH consistently means forgive, pardon. The subject of this forgiveness is always God.

WORD STUDY, NEW TESTAMENT.

The Greek similarity has three words to express this concept. They are: APOLUO, to set free, to release; CHARIZOMAI, to give a free gift, to pardon; and APHEMI, to let go, to send away. The last is the most common.

APOLUO comes from the root LUO, to dissolve, and the preposition APO, from. It is used of the releasing of prisoners, of release from bondage. In the sense of forgive it means to release from the bondage of sin. It occurs in this sense only in Luke 8:37.

More frequently does CHARIZOMAI occur. It means to give a gift, or to cancel a debt. It comes from the root CHARIS, grace. The thought is that our sins are debts toward God, who freely, for Christ's sake, cancels them. He does this by virtue of His own grace.

The regular New Testament word for forgiveness is APHEMI, and its cognate APHERESIS. This word occurs 45 times in the sense of

pardon, forgiveness for sin. APHEMI means release from bondage, the cancellation of guilt. In both Old and New Testament, forgiveness is consistently portrayed as an activity of God. It is God who forgives.

The Psalmist says: "Bless the Lord, O my soul, and forget not all His benefits: who forgiveth all thine iniquities; who healeth all thy diseases." Psalm 103:2, 3. And in the New Testament the question is frequently asked: "Who can forgive sins but God only?" Mark 2:7 and elsewhere.

From the Hebrew NASA we see especially how sin is forgiven. It is forgiven because God Himself bears it. Isaiah says: "He bore the sins of the suffering Lamb that was led to slaughter — namely, Jesus Christ."

We see further that this forgiveness is

Life in the Wilderness

(Continued from Page 3)

the sun — perhaps of a day he had not yet found. At any rate I finally had him standing against a tremendous backdrop of distant ranges that tumbled away into British Columbia. It was one of the most appealing pictures I ever took. He seemed to know that I was fully satisfied for he went bounding down the slope with graceful dignity — not hurried yet not delaying.

On and on I pushed my way ever higher into the open alpine basin above me. Then suddenly I spotted him. He was a lone caribou bull. For years and years I had dreamed of just such a chance. To find a bull alone that could be stalked without the interference of a dozen other watchful caribou to compound the difficulties of making a stalk across open ground.

Up the stream I wormed my way. At times I lay right in the water to conceal myself whenever he raised his head. Closer and closer I crawled toward him on my stomach. The sun was cold, my clothes were wet — but I was warm. . . . I warmed with the feverish excitement of a successful stalk. Thirty yards — twenty-four — twenty yards. Slowly the range finder readings on the camera moved down closer and closer.

The sun was warm on my back — the wind was strong in my face. There were ideal conditions. Finally he spotted me. I was at forty feet when he saw me. He was about and he feinted when the long, high-stepping and stride of a beautiful hackney he floated away over the snow and disappeared beyond a distant ridge.

I stood to my feet — shook out my wet rumpled clothes and breathed the long sweet breath of a man deeply contented with life. This had been a day of days!

Reluctantly I turned my footstep toward the cabin. It was late afternoon and there were at least ten miles of broken country to cover. All around me in every direction stood silent pinnacles of iridescent white. I had never seen the mountains more splendid or shining bright.

As I tramped that trail a bald eagle sailed across the valley as though giving his regal salute to a memorable day. Above me on a rock ridge stood a coyote looking brown in the last of the afternoon's reddening rays.

For all of us that had been a golden day!

complete and effective. The Psalmist says again: "As far as the east is from the west, so far hath He removed our transgressions from us." Psalm 103:12.

God has not merely covered our sin. That would not have dealt effectively with it. Rather, it would then remain to break forth at some other time. Nor has He simply overlooked it, or winked at it. Instead, He has dealt with it by bearing it Himself, and by putting it away completely.

Concerning this, the Scriptures say: "God made Him to be sin for us," Cor. 5:21. And again: "The Lord hath laid upon Him the iniquity of us all," Is. 53:6.

Again the Word of God speaks of forgiveness as a present possession of the child of God. Paul says: "The Father . . . hath delivered us from the power of darkness, and hath translated us into the kingdom of His dear Son. In whom we have redemption through His blood, even the forgiveness of sins," Col. 1:12-14.

FORGIVENESS AND REPENTANCE.

Throughout the Scriptures, we find a very close relationship between forgiveness and repentance. Thus for example we read: "Repentance and remission of sins should be preached in His name among all nations," Luke 24:47. We read also at another place: "Him hath God exalted with His right hand above all principality, power, might, and dominion, and hath made Him a Savior, for to give repentance to Israel, and forgiveness of sins," Act. 5:31.

Some have understood this relationship to be that forgiveness is conditional upon repentance. In a sense this is true. Not, however, in the sense that the human act of repentance is meritorious to earn forgiveness. Forgiveness is always the unmerited and unmitigated activity of God. The two are related, however, and forgiveness is conditional upon repentance in the sense that only those who live in a state of repentance receive the forgiveness of God. For the unrepentant there is no forgiveness.

To understand how this can be so we must remember that repentance is not a physical activity, but a spiritual state of condition of man. It is a state of humility and receptivity to God's grace. The repentant sinner is one who is turned toward God, and who humbly receives God's grace.

CONCLUSION.

In conclusion we return once again to Mr. McCubbin's statement at the beginning of this article. We ask: Is forgiveness conditional so that God does not need to issue a special decree for every instance of sin?

Surely this is so. God's forgiveness toward us rests upon the redemption perfected by Christ. As the redemption is objective and absolute so is forgiveness. There is a certain momentum to forgiveness. Wherefore man does not fall from the state of grace because of occasional sin.

We hear one final word from Scripture. John says: "If we confess our sins, He is faithful and just to forgive us our sins, and to cleanse us from all unrighteousness," 1 John 1:9.

SPECIAL OFFER. In Quest of Truth is making available to its readers a special Christmas offer in the form of a 5 x 7 picture of Sellman's Head of Christ. This picture is suitable for framing. Address room requests to: In Quest of Truth, Box 268, Ponoka, Alberta. Please enclose 25c to cover postage and handling.

The Western Farm Scene

Western Potash Will Help Farm Crops in Many Lands

By Grant MacEwan

Western Canada's contribution toward the food needs of other lands becomes bigger and more diverse. There is now the promise of a major trade in potash fertilizer to bolster crop production in many foreign countries where the need is great.

Saskatchewan's potash development is the latest in a series of surprising discoveries and transformations in an area long regarded as incapable of yielding anything except wheat. But those pioneers who saw western resources being limited to soil, forests and coal, had no chance to discover Nature's well-kept secrets in hard rock minerals, petroleum, natural gas and these seasonal deposits of potash now attracting the attention of the industrial world.

When drillers probing the Saskatchewan prairies for oil withdrew cores of potassium salts just a few years ago, they little realized the far-reaching significance of their discoveries. Now it is known that big sections of that province — a belt extending for over 400 miles — is underlaid with a thick layer of this material for which there is a large and unsatisfied world market. "Nothing like it has ever been discovered before," was the way an International Minerals and Chemical Corporation official described it.

REQUIRED ALMOST EVERYWHERE.

Potash, one of the essential plant foods, is required in the form of fertilizer to use extent or another on all the continents. Interestingly, the soils of Central Western Canada are among the exceptions, being generally well supplied with that universally required plant food. But in most parts of the agricultural world, the need for applications of potash is continuous. Eastern Canadian soils demand potash fertilizers and 1961 records show total Canadian sales of 101,818 tons of potash, nearly all for application in the East.

Nature does not always place her gifts of resources where needs are greatest but Saskatchewan's potash will be shared with the world. At present rates of use, the potash estimated to lie under the Saskatchewan countryside would meet world needs for almost a thousand years or Canadian needs for 65,000 years.

Fertilizer, however, is not the only use for this potassium compound called potash. Industry finds many uses although agricultural fields are likely to make the biggest demands.

For many years, New Mexico was the principal source of potash. Now that will be changed, thanks to salty lake or sea which existed in the Saskatchewan area some millions of years ago and then evaporated to leave an extensive layer of the potassium chloride salt. Today, it is 3,000 feet below the surface and seems to extend from about Unity in Western Saskatchewan to Estevan in the eastern part.

But recovery has not been easy. First there was the obvious necessity of 3,000-foot shafts to reach the deposits. Digging the shafts would not have been especially difficult had it not been for the serious — almost insurmountable — engineering problems created by the flow of water from a 200 or 300-foot layer of quicksand known as the Blairmore formation. The water-soaked sands caused long delays while engineers devised ways of coping with them. At first it was thought the sand and water might be sealed off by means of concrete. It wouldn't work; the pressures were too great. Engineers turned to a technique which would freeze the Blairmore stratum for a distance of 50 feet around the shaft.

WATER FORMS OBSTACLE.

All the potash mining developments in Saskatchewan have encountered the Blairmore water obstacle and faced the danger of mines being flooded. At the Esterhazy operation, after a year of struggle, company men succeeded in accomplishing the freezing objective and were then able to install huge cast iron linings.

At about the mid-point in 1962, the International Minerals and Chemical Corporation's shaft reached the main body of ore at the 3,113-foot level and soon thereafter was ready for production. It marked the climax of a five-year project in which some of the biggest obstacles in mining history had to be overcome. The corporation's investment was reported as \$40,000,000. But when in full production, company men expect to be taking 1,200,000 tons of potash annually to make it the biggest producer in the hemisphere if not in the world. Full production is expected early in 1963.

The new mine and any others like it will be important to Saskatchewan industry. This single enterprise at Esterhazy will provide work for 400 people and the payroll will be \$2,400,000 per year. Railways will get \$10,000,000 for hauling freight and the many millions of dollars from the overseas sales of potash will do something for Canada's balance of trade.

But the big organization at Esterhazy is not alone; other companies have ambitious development plans. The Potash Company of America, operating at Pats Lake, 16 miles east of Saskatoon, was the first to produce and in March, 1959, western people read about a 24-car freight train moving southward, carrying 1,920 tons of potash from Saskatchewan's Hut City to the United States markets. But company operations had to be suspended until the troublesome Blairmore seepages were brought under better control.

FIVE MINES EXPECTED.

"It is expected that at least five full fledged potash mines and refineries will be in operation in Saskatchewan in 1970, producing from 100 to 150 million dollars worth of potash annually." That was the recent opinion of A. J. Williams, Acting Deputy Minister of Mineral Resources in Saskatchewan.

Much recent interest has been centred at

Stony Beach, between Regina and Moose Jaw, where Standard Chemical is experimenting with solution mining and proposing to start construction of a surface refining plant on the strength of the encouraging results so far.

"There have been some bitter disappointments," said a Saskatchewan man in the business. "But we're gradually overcoming the troubles and it won't be long until the province is the biggest producer of potash in the world."

Many of the old views of prairie resources must change as the magnitude of Saskatchewan's potash deposit becomes understood and the product starts moving about as widely as Saskatchewan wheat — like a sleeping giant beginning to stir the prairie potash industry is about to make itself felt at home and abroad.

While potash is less glamorous than oil — also more difficult to bring to production — it may, in the long run, do for the Province of Saskatchewan what oil has done for Alberta. Indeed, it's probable that long after the oil and natural gas have been exhausted from western wells of conventional kind, potash will still be coming from those Saskatchewan shafts penetrating more than half a mile underground, to be exported for agricultural and other purposes.

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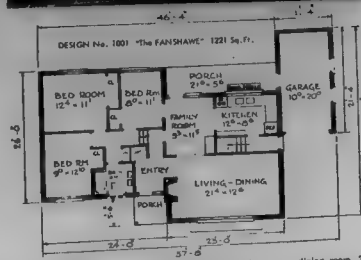
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- Home of the Week -



This house can be described as a combination of Split Level and Ranch. The floor plan is basically in two squares one containing the living area, and the other containing the sleeping area. This latter is further separated from the living area by being three steps higher. Note the rear patio accessible from garage and Family Room which in itself forms an extension of the kitchen. It could also serve as a dining room. There is provision for a washroom at the foot of the basement stairs but an alternative floor plan is supplied showing one located on the main floor adjacent to the side entrance. Construction is solid brick veneer but insulation is also supplied for building in solid brick of frame.

Standard Builders Blueprint for this design No. 1001. (The Fanshaws) cost \$15.00 for the first set and \$5.00 for additional sets. They are available in Canada by letter mail. Ontario Residents must remit 3 per cent SALES TAX. Now available from Western Weekly Supplement, Box 688, Poncha, Alberta, is the New 1962 DESIGN BOOK entitled "Canadian Guide to HOME PLANNING and DESIGN", price \$1.00, and is tax free. This new edition includes information on Planning in Canada, Building Construction Details, Landscaping, Color Selection, Interior Decorating, Furniture Arrangement, Custom Draperies and new designs to choose from. Also included in this book are full details on how to order blueprints.

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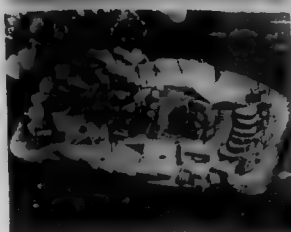
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Want to score a sensational play yourself when the gang gathers in front of your TV set for the Canada's biggest annual sport event, the Grey Cup game?

Then try out this clever stunt of creating a miniature football field, complete with players, on a large serving tray. You make the whole show out of different kinds of cheese. It is not hard to do, requires no sculpturing and very little fuss.

But it does pack a visual knockout and provides some thing for the gang to nibble on as they watch the game. Western fans can gleefully set on Eastern player if the pressure becomes too great.

Take a good look at the accompanying picture and you will get a good idea of how it is done if your tray is not big enough, you need not have 15 men on each team on the field. You can place player benches along each sideline and park the extras there.

Cover the inside of a large wooden tray or platter with a simple football field couched on green paper. White lines drawn with paint brush or pen will mark off the yard lines and end zone.

Construct the stadium around the field. Cut Swiss cheese into slices, tuck one slice partial-

by beneath the other and arranging them in a horizontal row as grandstand seats on the fifty, forty and thirty yard lines. Do the same with slices of Provencal cheese, arranging them on the opposite side of the line.

Stack thick slices of cheddar cheese diagonally to each other, running from the end zones to the 20 yard line. Oppose two wedges of Camembert on the other two corners.

ADD PEASANTS TOO

Slices of red-wrapped Edam or Gouda encircle the end zones flanked by small cubes of Blue cheese. Brightly colored wooden picks stuck into the Blue cheese wedges can represent flag poles. Tiny pennants, made of brightly colored paper and attached to wooden picks were given from the Provencal and Swiss slices. Design both goal posts from pretzel sticks.

To make players for one team fashion each player by using wooden picks to fashion a pearl onion to a large black olive sitting atop a cube of Cheddar cheese.

Place the second team in the huddle. For each player on this team, fashion a dill pickle stuck to a triangle of red-wrapped Gouda, topping it with a stuffed olive. To personalize each player, stick tiny numbers on the back of the Edam wedges and on the black olives. What a line-up! Lastly, place a large almond on the fifty yard line for a tasty football.

THE FIVE FINALS

Cheese lacks the popular hamburger, too. As a risby flavored cheddar sauce spooned over a hamburger, it scores a touchdown.

What an attractive and luscious buffet you can make for before or after the game!

On a large tray arrange rows of crisp toast, tomato slices, sweet onion rings, cranberry be-

ADD VARIETY TO YOUR BAKING WITH OGILVIE'S FOUR SPECIALITY FLOURS!

TRY OGILVIE GRAHAM FLOUR TO MAKE THIS LUSCIOUS DATE-GRAHAM LOAF

1 cup chopped dates	2 1/2 teaspoons baking powder
1/2 cup brown sugar	1 teaspoon salt
1 cup scalded milk	1/2 cup chopped walnuts (optional)
3/4 cup butter or margarine	1/2 teaspoon baking soda
2 cups Ogilvie Graham Flour	1 teaspoon vanilla

Combine dates, brown sugar, scalded milk and butter; stir until butter melts. Cool to lukewarm. Stir Graham Flour, baking powder and salt together; mix in walnuts. Add baking soda and vanilla to date mixture; stir to make sure sugar is dissolved. Add dry ingredients, half at a time, mixing thoroughly after each addition. Pour into a greased 8 1/2 x 4 1/2 inch loaf pan. Bake in a moderate oven (350°F.) 30-40 minutes or until done.

Ogilvie
NOURISHES THE NATION

[illegible]

Western Weekly Supplement — Wednesday, Nov. 21, 1962

*For the Best
In Foods
At Lower Prices*

**SHOP AT A
SAFEGWAY
STORE**

EVERY ITEM GUARANTEED

Western Weekly Supplement — Wednesday, Nov. 21, 1962

Do you braid floor mats out of laddered silk stockings? If you do and find them slippery, sew rubber zipper rings on the underside.

My daughter says two of her friends can teach their nose with their tongue. I don't know what advantage this is, although it might come in handy during the mosquito chasmodon season. Come on. Don't be stodgy. Try it.

Well, see you soon!

Dealer Enquiries Invited

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Page Eleven

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COATS for '62

Untrimmed
 Laminated Jerseys and
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In pure wool, flannel and worsted. Plaid and fancy, check and plaid. Sizes 8 to 18. Also a selection of ski and after-ski stretchers. Adjustable or removable stirrup. **\$7.95**
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Ever so cosy bulky knit in "Orlon" or pure wool. Plaid and Nordic patterns to wear with skirts or **\$5.95 to \$14.95**
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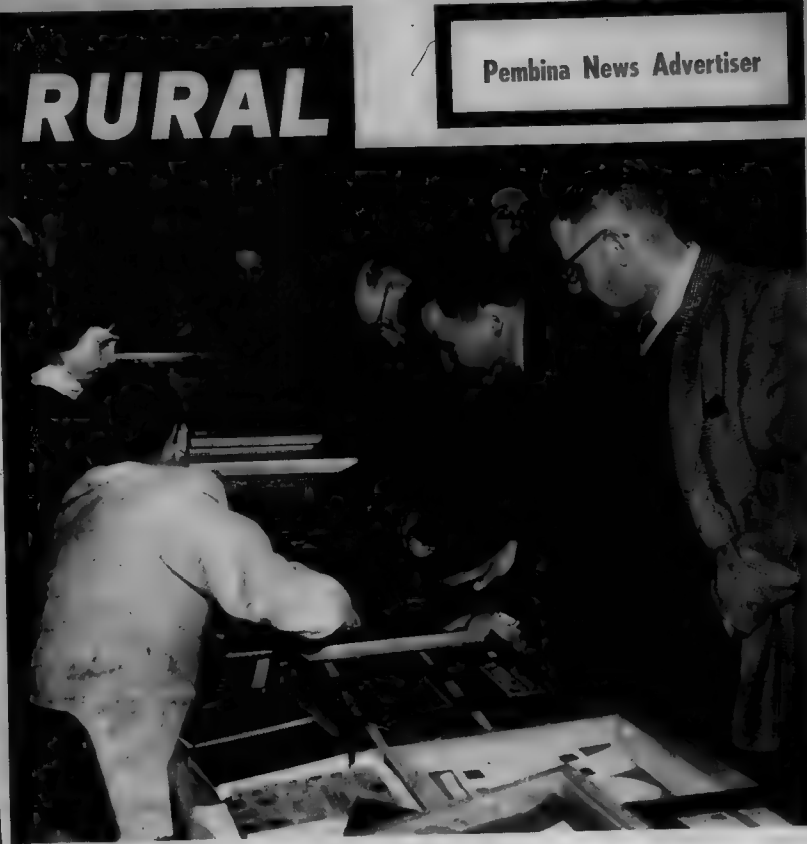
BLOUSES

Smartly styled to accessorize your suit or skirt. Over and tuck-in styles. Jewel and tailored necklines. Plain and rich coloured prints. Cotton and **\$3.95 to \$8.95**
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At Tracy's a host of new styles in the season's newest colors. Sizes 8 to 18. **\$19.95**
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COCKTAIL DRESSES in the latest styles and fabrics **\$19.95**
 Sizes 7 - 13, 14½ - 24½



COLLECTING COINS IS FAMILY FUN

There are many hundreds of coin and stamp collectors in Alberta. Coin collecting, (the experts call it numismatics), has been practised by people of the world since ancient times. Collectors look for mint defects on coins, rare pieces of money, be they paper, metal or giv other material. They buy, sell and trade, seeking coins that will round out a specialized collection such as U.S. pennies or British shillings, or they search for an example of every coin ever minted by a country during a certain century.

James C. L'Hervault of the Calgary Coin Association believes coin collecting is one of the best means of teaching children how to save. Moreover, he says, a great deal of political and geographical history of a country is revealed in its coinage.

Once Mr. L'Hervault won a bet in a crowded room. He wagered that of the more than 300 people present, every one had either in his pocket or at home a lucky coin, a foreign piece, or some such coin that he was saving. He won his bet!

Mr. L'Hervault's wife has a collection of wooden nickels from all parts of North America, and a fairly new phase of the hobby that is growing in popularity is that of collecting tokens representing the value of a bottle of milk, a street car or subway ride, or some such service.

There are about five senior coin collecting clubs in Alberta with additional ones being formed each year. Philatelists, the allied host of stamp collectors, number in their thousands. For every collector the joy of discovery, the thrill of sleuthing and the proud pleasure of prize-winning at annual shows and displays is a rewarding and important part of space time activity.

The Color Magazine Of Alberta's Weekly Newspapers

IN THIS WEEK'S ISSUE

- Page 2 - ALBERTA'S WESTERN DOORWAY
- Page 3 - THE MAN WHO COULDN'T BE KILLED
- Page 4 - ONE ROOM SCHOOL — ALMOST HISTORY
- Page 5 - OVEN MEALS

IN NEXT WEEK'S ISSUE

- RESEARCH COUNCIL OF ALBERTA
- THE LIVELY ARTS
- CHRISTMAS GIFTS FROM THE KITCHEN
- FEATHER HAT MAKING

WEEK OF NOVEMBER 18, 1962

ONE-ROOM SCHOOL ALMOST HISTORY

By PEARL IJSEN TURNER

Time was when the one-room school was the pulsating heart of activity in every community. It stands alone now, windows boarded up, grass growing tall about its feet. A horse catches its tail and chews at the grass, where a few years ago busy feet answered the call of the old hand bell.

At one point in Alberta's history about 5,000 one-room educational facilities existed. In 1940 there were over 3,000 in operation. The annual report of the department of education to June 1961 showed 201 one-room schools, 1,147 "other schools" including consolidated, central and city schools. Dr. R. Bees, director of special educational services for the Alberta Department of Education, says, "The remaining one-room schools are in the fringe areas where it has not yet been feasible to transport children to a centralized school."

FAMILIAR SIGHT

There, as of yesterday, we see her as we knew her. Peeking out from behind a white or yellow frame structure, usually trimmed with green. In the grounds were two matching outcrops and the stables for many students came by saddle or buggy. Between the outcrops stood piles of cordwood cut long to fill the pot-bellied stove. When winter winds blew, classes crowded around this dragon. Flames leaped up the black stove pipe as the children sat, books on laps, flushed faces forward, cold heads behind.

Desks sometimes were too large for the shortest and too small for the lanky teenager. Blackboards and windows were at a premium. The only storage cupboard supplied round like Fibber Magie's closet.

The few books on the library shelves were mended and recommended. What they lacked in quantity they made up in quality. Many students had a literary diet of the unedited, original version of Swiss Family Robinson from the time they could read through to grade VIII.

TEACHER AND NURSE

The school nurse (also the teacher), tried to keep her pom-pom-suit-away, but playing class chess with two white enamel basins that graced the cloakroom. She appointed a monitor to see that the blackboard was kept clean and washed in cold water did not become too thick. Individual towels hung on coat hooks. Water was often scarce. Some well-equipped schools had a pump in the yard, others paid an older pupil to take a bucket a day to fill the crockery cooler.

Black blackboards and lack of lighting made it necessary to close early in the winter. Beginning began as early as 3 p.m. on a cloudy day. Fire hazards were many but few surprisingly few. Frequent fire drills were held. Should the oil soaked floors and dry frame body ever ignite, the class knew how to vacate through walls or windows. The teacher was the only door.

To supplement what the five-pound lunch pails held, the teacher sometimes made scones or soup. Each child brought milk in a pickle jar. If the teacher became absorbed in her

teaching it took the sound of babbling and the smell of burned milk to bring her back to the realization she was also a distiller.

This teacher — this creature of courage who was not only nurse, dietitian, music teacher, athletic coach and often janitor was also expected to educate. The amazing fact is that somehow she succeeded. Starting at 9:30 a.m. she would teach her abiding-eyed grade ones that under the picture of the red haired boy and his dog on the first page of the Old Canadian Reader — Book One, the story read: "Tom Tinker had a dog. It said how-ewer." And on page two, "Jack Spratt had a cat. It said meow-meow."

Then after telling them that "aye" says "A" as in apple she would have them to read and re-read pages one and two, then print, NAY WHITE — a-a-a-a-a.

She flew to grade II and started them reading on. On she hoped while the second graders worked by themselves with spelling, number cards and writing.

In September, 1943, a school superintendent said to a teacher who had ventured to the Peace River country, "You'll have the one-room school was the last institution to go in the mode of rural living. Country people were travelling long distances out of their communities for recreation, religious services, shopping and business before the advent of the school bus and the centralized school."

"I see," she said quietly. "I know it will give you a heavy room but there is one advantage. The van goes right by your boarding place so you won't have to walk the mile and-a-half."

She brightened. Fresh from the city she thought of trudging a mile-and-a-half was not too appealing.

Early the first morning she waited by the roadside. The line of cars came down the road looking for the bus. She heard jingle bells. A covered wagon rounded the bend. A round-faced driver peered out of a small window.

"I wonder what he hauls in there," she thought.

"Till are you our new teacher?" A freckled face peeked out of a door at the rear.

"Well . . . yes . . . yes." She climbed in.

"Well good morning," came from the Swedish driver.

"Good morning," she returned with a smile. The line of cars followed. The bells jingled. The young teacher was left to her thoughts, for consolidation of schools had begun.

MODERN GIANT

So what began as a war measure to combat the teacher shortage grew until now we see the modern counterpart of the one-room school. She is a giant spreading herself to 10 and 20 rooms. It is no uncommon to see a fleet of a dozen or more yellow school buses drop their cargo at her feet. These children must rise early, as their parents did to walk or ride horseback, but this generation comes to large, airy, well-lit classrooms. Indoor plumbing and eight-saving green blackboards. Here they have the use of well-stocked libraries,



Valour's "Big Red Schoolhouse" — Typical of the New Look

audio-visual rooms and equipment, up-to-date science labs, home economics rooms and now, the modern language lab. The rural child of today comes to better trained, more highly specialized teachers. The services of the district health nurse, the school secretary and the adult justice give the teachers time to teach.

Now, when a child reaches grade IX, the opportunity is there. He can go on to higher education.

Rural sociologists pointed out to the Royal Commission on Education in Alberta that the one-room school was the last institution to go in the mode of rural living. Country people were travelling long distances out of their communities for recreation, religious services, shopping and business before the advent of the school bus and the centralized school.

SENTIMENT

There was a sentimental attachment to the little school house. Dr. Bees tells of one of the last schools he saw closed. Most of the residents seemed in favor of vanishing their children to the neighboring school. But when the vote was taken, one elderly gentleman raised his hand in dissent.

"I'm sorry you feel that way about it," Dr. Bees said to him at the close of the meeting. "On I know it's for the best."

His voice quavered, "But you see I helped build that school when I came to the district and well . . . I just couldn't bring myself to voting to have it closed."

Many rural communities have kept their little buildings as a community centre or a museum.

As the threshing machines now stand rusting while the combines do the work, so too, the one-room schools are being folded away one by one, to become sweet memories that have gracefully bowed to the times.



A New Job For An Old School

Oven Meals

Busy fall days with outside activities for the homemaker can lead to hurry and worry at meal time. So if you know time is going to run out before you can get home from your afternoon meeting to prepare a hearty evening meal, why not rely on your oven?

Start your oven meal preparation far enough in advance so that foods may be refrigerated or kept cold before baking. Whenever possible try to select foods for oven meals that require the same cooking time and temperature and avoid planning use of those which do not stand well before cooking such as custards, cream fillings, anything in cream sauce, angel or chiffon cakes and yeast or quick breads.

Prepare a full meal ahead of time - pop it in the oven when you come home from your meeting and you'll have family food fit for a king.

Short Of Time? - Depend On Your Oven

Prepare Ahead On Busy Days

Following are a few satisfying, flavorful meals to pop into the oven the moment you reach home from your job or your club gathering.

POPK CHOP ROAST

- 6 pork chops, 1/2 in. thick
- 1 tsp. prepared mustard
- 1/2 cup canned pineapple juice
- 1/2 cup brown sugar
- 1/2 cup ketchup
- 1/2 cup Worcestershire sauce
- 1/2 cup onion juice
- 1/2 cup vinegar
- 1/2 cup salt
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- 1/2 cup anise
- 1/2 cup caraway
- 1/2 cup coriander
- 1/2 cup cumin
- 1/2 cup paprika
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- 1/2 cup chili powder
- 1/2 cup hot sauce
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- 1/2 cup ketchup
- 1/2 cup Worcestershire sauce
- 1/2 cup onion juice
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